

- SKS -

Butterscotch Bourbon Ice Cream Pie

Source: Adapted from Melissa Clark for The New York Times, Makes: 1 9" Pie

2 Cups of heavy cream
1 Cup of whole milk
1 Cup of sugar, divided
1/8 Teaspoon of fine sea salt
6 Large egg yolks
1 Tablespoon of bourbon
1, 9" graham cracker pie crust (recipe follows, make first)

- ¹ In a medium pot over medium heat, melt 1/2 cup sugar with 3 tablespoons water, swirling pan frequently, until sugar turns reddish brown in color.
- ² Add cream, milk, 1/2 cup of sugar and salt to caramel until sugar completely dissolves and cream mixture is completely smooth, about 5 minutes. Remove pot from heat.
- ³ In a separate bowl, whisk yolks. Whisking constantly, slowly whisk about a third of the hot cream into the yolks, then whisk the yolk mixture back into the pot with the cream.
- ⁴ Return pot to medium-low heat and gently cook until mixture is thick enough to coat the back of a spoon (about 170 degrees on an instant-read thermometer).
- ⁵ Strain through a fine-mesh sieve into a bowl. Stir 1 tablespoon bourbon into base. Cool mixture to room temperature. Cover and chill at least 4 hours or overnight.
- ⁶ Churn in an ice cream machine according to manufacturer's instructions. Pour into prepared pie crust and freeze overnight.

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Graham Cracker Crust

Source: Martha Stewart, Makes: 1 9" Pie

6 1/2 ounces graham crackers (12 crackers), finely ground (1 1/2 cups)

2 1/2 ounces (5 tablespoons) unsalted butter, melted

1/4 cup sugar

1/8 teaspoon salt

¹ Preheat oven to 350 degrees. Pulse graham cracker crumbs, butter, sugar, and salt in a food processor until combined.

² Firmly press crumb mixture into bottom and up sides of a 9-inch pie dish. Bake until crust is fragrant and edges are golden, 12 to 14 minutes. Let cool completely on a wire rack.